

PIAZZA BISTRO LUNCH

ANTIPASTO

Bruschetta pomodoro	9
Burrata	18
served with prosciutto, heirloom tomatoes, arugula and xvoo balsamic reduction	
Meat balls	14
home-made meat balls in pomodoro sauce topped with roasted ricotta served with warm crostini	
PEI mussels	14
white wine lemon & garlic sauce or white wine pomodoro sauce	
Grilled calamari	14
served with lemon aioli and topped with tomato and capers salsa	
Cheese plate	18
selection of 3 cheeses served with olives, crostini & fig marmalade	
Salumi plate	18
selection of 5 Italian cured meats served with olives & crostini	
Soup of the day	8
served with warm crostini	

PANINI

Chicken sandwich	14
grilled chicken breast on greens, tomato, provolone cheese & sun dried tomato pesto on artisan bread	
Meatball sandwich	14
house-made meatballs & pomodoro sauce with provolone cheese on artisan bread	
Veal sandwich	16
breaded veal cutlet & pomodoro sauce on artisan bread *optional toppings: roasted peppers, sautéed mushrooms, caramelized onions & provolone cheese	
Grilled vegetable	14
zucchini, eggplant, peppers, caramelized onions, goat cheese and mixed field greens on multigrain bread	
Capicola & provolone	14
capicola, provolone cheese, tomatoes & honey basil aioli on artisan bread	
Artichoke & tuna panini	14
baby artichokes, tuna & black olive pesto on multigrain bread	
Grilled cheese	10
artisan cheeses on white bread	
*panini served with Piazza salad	

PASTA

Penne pomodoro	14
tomodoro sauce & basil	
Spaghetti & meat balls	18
home-made meatballs in pomodoro sauce	
Pappardelle funghi	20
herb and garlic roasted mixed mushrooms in porcini cream	
Spaghetti bolognese	18
classic meat & pomodoro sauce, topped with shaved pecorino cheese	
Meat lasagna	20
house made pasta with meat & pomodoro sauce layered with mozzarella, ricotta & parmigiano reggiano cheeses	
*gluten free pasta available	5

SALADS

Piazza	10
mixed greens, cherry tomatoes, cucumber, toasted pecans with housemade roasted shallot vinaigrette	
Caesar	12
romaine hearts in house Caesar vinaigrette, crostini, crispy prosciutto crumble & shaved parmigiano reggiano	
Arugula	14
tossed in olive oil lemon dressing, roasted pecans, served with gorgonzola & roasted pear	
Kale	13
baby kale with green apple, roasted almonds, dry cranberries & shaved pecorino tossed in lemon vinaigrette	
Beet	14
beets with goat cheese crème fraiche, toasted walnuts & baby sprouts	
Quinoa & arugula	14
organic quinoa tossed in lemon dressing, roasted peppers, zucchini, black olives, artichoke hearts and cherry tomatoes, served on arugula	
*add grilled chicken	8
*add grilled salmon	9

PIZZA

Margherita	14
tomodoro sauce & fiore di latte topped with fresh basil	
Pepperoni	16
Italian pepperoni, tomodoro sauce & fiore di latte	
Funghi	17
tomodoro sauce, fiore di latte, mushrooms, roasted garlic topped with pecorino cheese shavings & white truffle oil	
Calabrese	16
tomodoro sauce, fiore di latte, spicy calabrese sausage & oregano	
Pesto	17
pesto, grilled eggplant, caramelized onion & black olives topped with pecorino cheese shavings	
Marinara	17
tomodoro sauce, fiore di latte, oregano, anchovies, capers & black olives	
Veggie	18
tomodoro sauce, fiore di latte, grilled zucchini, eggplant, peppers, artichokes, caramelized onions & goat cheese	
Piazza	19
tomodoro sauce, fiore di latte, spicy n'duja sausage & capers	
Prosciutto & arugula	20
tomodoro sauce, topped with prosciutto, fresh arugula & pecorino shavings	
*gluten free available	5

DOLCI

gelato	
house-made desserts	
selection of teas and coffee	